

At Michele's Easter Brunch Menu

11am – 2:30pm, April 20th, 2025

Carving Station-

Stuffed Rosemary Leg of Lamb w/ natural Garlic jus

Lavendar Honey Glazed Ham, Slow roast Kobe Top Sirloin

Pacific Salmon Display

(with capers, egg mimosa, red peppers, onion)

Seafood Cocktail

Roast vegetable and Chevre quiche

French Toast Delphine-(w/ strawberry confit)

Bacon and Sausage

Scrambled Eggs w/ and w/out Cheddar cheese

Eggs Benedict, Wild mushroom Benedict

Garlic roast Yukon potatoes

Deviled Eggs, Angele's Eggs

Spinach, Bacon, Gorgonzola salad w/ balsamic vinaigrette

Arugula, radish, spring onion, Feta salad

Fresh Baked Breads and Pastries w/ assorted butters and jams

Assorted Fruit Arrangement w/ vanilla glaze

House Craft Charcuterie Display

Fromage and Olives, chutneys, confitures, reductions, roast nuts

Dessert Station-

Chocolate fountains, mousses, fruit tarts, Pies, crème Brule's, ice creams, sorbets

Adults-16+ \$58, **Kids**- 10-15-\$29, **Children**- 6-10-\$19